000348 - Beef LoMein CACFP :	Components	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #2 Same Day Service	Meat/Alt: 1.5 oz				? - Milk
Number of Portions: 25	Grains: 1 oz				? - Egg
Size of Portion: 3/4 CUP	Fruit:				? - Peanut
	Vegetable: 0.25 cup				? - Tree Nut
	Milk:				? - Fish
					? - Shellfish
					? - Soy
					? - Wheat

Ingredients	Measures	Instructions
014429 BEVERAGES,H2O,TAP,MUNICIPAL	22 3/8 cups	Cook spaghetti according to package directions.
902995 SPAGHETTI, WHOLE GRAIN, DRY	2 lbs + 8 ozs	
011109 CABBAGE,RAW	2 CUPS 2 1/3 cups + 1 TBSP 9 1/8 TBSP 1 Tbsp + 1 3/4 tsp 1 Tbsp + 1 3/4 tsp	2. Shred cabbage, slice peppers, small dice onions, mince garlic and ginger.
050385 OIL, VEGETABLE051506 Beef, Crumbles w/SPP, Cooked, Frozen	1 1/8 tsp 2 lbs + 10 3/8 ozs	3. In a large braising pan or pot on medium heat on stove top, add oil, onions, garlic, and ginger. Sauté until slightly brown. Add cabbage and peppers and continue to cook for 2 minutes. Add beef and continue to cook for another 5 mi nutes.
902936 Sambal Oelek Chili Sauce 006189 SAUCE,TERIYAKI,RTS,RED NA	1 1/4 tsp 3 Tbsp + 5/8 tsp	4. Add chili sauce and teriyaki sauce, mix well. Gently stir in cooked noodles and heat until internal temperature reaches 165° F. Hold hot for service.

\*Nutrients are based upon 1 Portion Size (3/4 CUP)

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Calories	271 kcal	Cholesterol	*33* mg	Sugars	*1.3* g	Calcium	46.12 mg	22.99% Calories from Total Fat
Total Fat	6.93 g	Sodium	220 mg	Protein	16.14 g	Iron	2.62 mg	*10.52%* Calories from Saturated Fat
Saturated Fat	*3.17* g	Carbohydrates	39.46 g	Vitamin A	482.0 IU	Water <sup>1</sup>	*237.35* g	*0.00%* Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	6.54 g	Vitamin C	21.5 mg	Ash <sup>1</sup>	*0.54* g	58.20% Calories from Carbohydrates
								23.81% Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

<sup>\* -</sup> denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>&</sup>lt;sup>1</sup> - denotes optional nutrient values

<sup>&</sup>lt;sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.